

小麥及小麥粉に關する主要文獻目錄 (第二輯)

(アイウエオ、A B C 順)

農學博士 近 藤 萬 太 郎

阿久津 正 藏

軍用パンの進歩 糧食研究 第百號記念論文 一四七一—一四七七頁 昭和九年

同

小麥の精麥食に就て 糧友 第一〇卷第八號 二〇〇—二〇七頁 昭和一〇年八月

同

同 第九號 九九—一〇三頁 昭和一〇年九月

阿久津 正 藏、梅津 八 郎

滿洲產小麥粉パン燒質試驗報告 糧友 第八卷第一二號 二二—二四頁 昭和八年十二月

阿久津 正 藏、梅津 八 郎、井田 平 次郎

内地產小麥製粉のパン燒質試驗報告 糧友 第八卷第一〇號 一二八—一三二頁 昭和八年一〇月

淺 井 實

大小麥生粒の乾減量算出法 教育農藝 第一卷第五號 八一—一三頁 昭和七年八月

足立 彌 八、福谷 君 貞

小麥麩及び大豆の加水分解に就て 鹿兒島高等農林學校學術報告 第二號 七八—八〇頁 大正六年九月

磯永 吉、森山 柄 次郎、山口 尙 夫

臺灣の小麥 臺灣農事報 第三三五號 昭和九年一〇月

伊 藤 祐 信

醬油釀造用小麥の品質に就て 日本作物學會紀事 第二卷第四號 二六九—二七七頁 昭和五年十二月

同

小麥粒質に於ける觀察と觀測との差異に關する研究 (第一報) 日本作物學會紀事 第四卷第二號 一〇〇—一〇七頁 昭和七年六月

伊 藤 悌 藏

小麥及小麥粉の大輸入 (年額一千萬圓以上) に關し小麥栽培獎勵の急務を論ず 大日本農會報 第三〇七號 一四—一九頁 明治四〇年一月

伊 藤 光 治

各種小麥に於ける組成、發芽、吸水、貯藏及び酵素作用等に就いての相關的考察 (一) 小麥の組成 分と收量並に氣候狀態との相互關係 釀造學雜誌 第六卷第九號 一一—一五頁 昭和四年四月

伊藤光治、竹田清一

(第四)小麥及びライ麥及び其交配種の組成と發芽吸水並に其酵素作用との關係 釀造學雜誌 第八卷第一號 四二—五三頁 昭和五年一月

岩田久敬、丹野忠四郎

小麥胚芽の研究(第一報) 小麥胚芽の分離法、純度並びに一般成分に就て 日本衛生化學誌 第一一卷第一號 一—七頁 昭和十四年二月

岩田久敬

小麥胚芽の研究(第二報) 小麥胚芽の Vitamin B₁ 及 B₂ に就て 日本衛生化學誌 第一一卷 七六—八一頁 昭和十四年三月

稻垣乙丙

文化麥及コヨイドに就て 農家の友(岡山縣農會) 第三〇七號 一六—二〇頁 大正一三年五月

稻村和一

小麥粉の簡易貯藏に就て 糧食研究 第一四八號 六一—〇頁 昭和十三年一月

上杉綱雄、權劍圭

朝鮮小麥の品質調査 朝鮮總督府中央試驗所報告第一回 一—二四頁 大正四年三月

加藤二郎

パン化學概説 糧食研究 第六八號附錄 一—三〇頁 昭和六年六月

川村暉、鈴木正夫

小麥及小麥作 栃木農報 第七六號 一六—二三頁 第七七號 六一—七頁 第七八號 一〇—二一頁 第七九號 一七—二四頁 第八〇號 二二—三四頁 第八一號 一四—二二頁 第八三號 五一—四頁 第八五號 二五—三二頁 第八六號 二九—三四頁 第八七號 二三—二八頁 昭和七年一月—二月

神崎章

小麥の粒質に就て 愛媛縣立農事試驗場農藝研究 第七卷第一號 五一—一〇頁 昭和六年一月

同

製粉樣式の發達と其の經過(一)農藝研究(愛媛農試) 第八卷第一號 九—一〇頁 昭和七年一月 (二)同 第二號 九—一〇頁 同年二月 (三)同 七八頁 同年三月

木下淺吉、高田亮

小麥代用品として燕麥使用試驗 釀造試驗所報告 第九四號 一五三—一六三頁 大正一五年三月

木下淺吉、松本憲次

小麥處理變更試驗 釀造試驗所報告 第九四號 一三九—一四五頁 大正一五年三月

岐阜縣立農事試驗場

麥類の火力乾燥方法試驗成績(小冊子) 一—七三頁 昭和七年

同

農林省委託小麥火力乾燥方法試驗成績概要 農產彙報 第二號 二四—二九頁 昭和八年三月

小林正一郎

農家の製粉作業と動力用小型製粉機の比較審査とに就て 農事電化 第八卷第一號 一—三頁 昭和九年一月

同

小麥製粉は斯ういふ點に注意すれば 現代農業 第一卷第七號 一一—一六頁 昭和一〇年七月

小林房次郎、遠山祐三

小麥稈の構造及粒形に及ぼす加里の作用に就て(豫報) 農學會報 第一六八號 五三—五四三頁 大正五年八月

近藤金助 小麥の實用性と蛋白 農業及園藝 第五卷第五號 五七一—五七六頁 昭和五年五月

同 異品種小麥中の蛋白は特性を異にするか 日本生化學會會報 第四卷第五號 一三三—一四四頁 昭和四年十二月

境豐吉 製粉業と本邦小麥との關係に就て 大日本農會報 第三一三號 八一—一二頁 明治四〇年七月 同 第三一四號 七一—一三頁 明治四〇年八月

埼玉縣農事試驗場 小麥製粉機使用方法に關する試驗研究成績 同場特別報告 第四號 昭和一〇年三月

齋藤萬吉 北海道に於ける小麥及小麥粉(上) 中央農事報 第九四號 五一—九頁 明治四一年二月(下) 同 第九五號 五一—一〇頁 明治四一年三月

澤村東平 黃海道産小麥の検査等級、製粉等級並に粒の諸性質間の相關關係に就いて 朝鮮總督府農事試驗場彙報 第七卷第三號 三四五—三四八頁 昭和九年九月

鹽瀨金一、井田平次郎、阿久津正藏 麵條に關する研究 糧友 第八卷第六號 一三六—一四四頁 昭和八年六月

鈴木伸一 粉條子(支那素麵)の製造法 農業の南洲 第五卷第三號 四八—五一頁 昭和八年三月

相馬雅雄 雨で發芽した麥の利用法 農村之日本 第七九號 五五—五八頁 昭和七年一月

高崎達藏 大小麥子實發育度の發芽力及次代植物の生育に及ぼす影響に就て 朝鮮總督府勸業模範場彙報 第二號 一〇九—一二三頁 大正一五年四月

田中秀雄 小麥に關する調査 臺灣農事報 第三一二號(第二九年) 四一—六二頁 昭和七年十一月

田邊玄平 最新麵製製造法 一四六頁(單行本) 大正六年八月

丹治七郎 「世界小麥の品質」に表はれたる日本小麥 大日本農會報 第六一〇號 六一—一〇頁 昭和六年九月

智片秀忠 米麥の機械的審査法 帝國農會報 第二卷第六號 六七—七〇頁 第七號 五七—六〇頁 第八號 四九—五〇頁 明治四五年六月、七月、八月

中村延生藏、市場彰芳 小麥胚子油の Sterolinsolide に就て 理化學研究所彙報 第一〇輯第二號 一九四—一九八頁 昭和六年二月

中村留二 小麥及小麥粉に關する報文(譯) 農學會會報 第六四號 七六—九一頁 明治三七年十二月

難波得三、清水清 市販麵類の物理性に就て(第一報) 糧食研究 第七八號 九一—一七頁 昭和八年一月(第二報) 同 第八三號
三三—三三九頁 同年六月(第三報) 第八四號 三九—一三九頁 同年七月

二瓶 貞一 小麥の精白とその利用 農業世界 第三〇卷第一〇號 一一三—一二〇頁 昭和一〇年八月

西村寅三、川上藤次郎 醬油釀造上使用せらるる麹菌種の發育に依りて大豆及び小麥中に含有せらるる各種蛋白質の受くる變化 釀造試驗所報告 第八七號 一一二〇頁 大正一一年三月

農商務省農務局 麥に關する調査(小麥及小麥粉に關する調査) 農務彙纂 第一四號 一一八四頁 明治四二年一二月

同 麥其他雜穀に關する調査 農務彙纂 第五四號 一一六七四頁 大正四年九月

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農林省農務局 動力用小型製粉機の構造及小麥製粉の大綱 農產彙報 第四號 二五—三一頁 昭和八年五月

同 麥其他穀物要覽 農務局報 第五一號 一一六四頁 昭和二年三月、第五九號 一一六五頁 昭和三年三月

同 農事改良資料 第一一號 一一六五頁 昭和五年三月

同 小麥要覽 農事改良資料 第一四一 昭和一四年三月

同 小麥の新品種(其の三) 農事改良資料 第一四七 昭和一四年三月

橋本 康人 小麥及小麥製粉とその加工 (一) (二) 農業と機械 第九卷第一號 二〇—二三頁、第二號 一九—二二頁、第三號 一五—一八頁、第四號 二〇—二三頁、第五號 二—二四頁、第六號 二—二七頁、第七號 九—一四頁、第八號 一三—一八頁、第九號、九—一四頁、第一〇號 二四—三〇頁、第一一號 一九—二九頁、第一二號 一一—一四頁 昭和九年一—二月

同 小型製粉機と小麥の製粉に就て(一) (二) 農業 第六九四號 三七—四二頁、第六九五號 五四—六二頁、昭和一三年九、一〇月

同 小麥製粉機と小麥の製粉に就て(一) (二) 農業 第六九四號 三七—四二頁、第六九五號 五四—六二頁、昭和一三年九、一〇月

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- 前田利雄 小麥粉製品類の Vitamin B₁ 含有量に就て(第一篇) 市販パン類の Vitamin B₁ 含有量に就て、醸造學雜誌 第一四卷第四號 三二六—三三三頁 昭和十一年四月
- 同 (第二篇) 麵類の Vitamin B₁ 含有量に就て 醸造學雜誌 第一四卷第五號 四二三—四二七頁 昭和十一年五月
- 同 (第三篇) ビスケットの Vitamin B₁ 含有量に就て 醸造學雜誌 第一四卷第五號 四二八—四三一頁 昭和十一年五月
- 同 (第四篇) 煎餅饅頭の Vitamin B₁ 含有量に就て 醸造學雜誌 第一四卷第六號 五二三—五二七頁 昭和十一年六月
- 松本憲次 小麥より細菌の分離 醸造試驗所報告 第一〇九號 二〇—五二頁 昭和五年十二月
- 森 周 六 本邦に於ける小型製粉の過程 糧食研究 第九七號 一二四—一二七頁 昭和九年
- 森瀬清一郎 麥類の火力乾燥方法試驗成績 向陽農報(岐阜農試) 第二卷第一〇號 第一一號 第一二號 第三卷第一號 三一—二頁 第二號 一—九頁 第三號 一—九頁 第四號 一—五頁 昭和七年一〇月—昭和八年四月
- 山口 伺 夫 臺灣に於ける小麥の開花現象 臺灣農事報 第三四六號 第三一一年第九號 四五—六九頁 昭和一〇年九月
- 同 小麥粒の發育に關する研究 臺灣總督府中央研究所農業部彙報 第一四五號
- 保多義正、吉本浦、掛川俊二 一切の火食を廢して生活せる一被檢者に就て行ひたる蕎麥粉、玄米粉、小麥粉の生食消化吸收試驗 榮養研究所報告 第三卷第二號 九八—一二頁 昭和七年三月
- 陸軍糧秣本廠 農村小麥粉の調理加工 糧友 第九卷第一一號 三九—七六頁 昭和九年一月
- 若桑俊二郎 小麥種間相反交雜に於ける胚及び胚乳發育の差違 遺傳學雜誌 第八卷第四號 二七八—二八〇頁 昭和八年八月

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